

AMENDMENT TO SPECIFICATION:

In the specification, replace the paragraph at the bottom of page 3, line 24 and ending on page 4, line 3, "An aqueous solution .....by the food" with the following paragraph:

An aqueous solution of the starch succinate is then applied to the dried blanched food articles. The starch may be applied using any method known in the art including without limitation by dipping, spraying, extruding, or dry coating such as dusting. Although not necessary, multiple layers of the starch solution or dispersion may be used. In the alternative these starch succinates may be added to the blanch water for application during blinking blanching. Upon application, the starch not only forms a coating on the food surface, but will typically also penetrate the food. The amount of starch, type, penetration, and possible crosslinking is directly related to the amount of fat uptake and this reduction of fat by the food.